

# 'BABS

## FOOD

### LITTLE PLATES

<b>OLIVES</b>	<b>2</b>
<b>MARINATED FETA &amp; SUNDRIED TOMATOES</b>	<b>4</b>
<b>DIPS &amp; PITA BREAD</b>	<b>4</b>
Choice of: Ajvar Roast Pepper dip, Tzatziki, Sundried Toamto Hummus, Beetroot Hummus, Babaganoush, Tyrokafteri- (spicy pepper & feta cheese dip)	
<b>EXTRA</b>	
Artisan Pita bread or thin flatbread	<b>1</b>
<b>SHARING DIP PLATTER</b>	<b>15</b>
A big tasting platter of all our dips	
<b>FOUR DIP PLATTER</b>	<b>8.5</b>
Try any four of our dips	
<b>RIGANATHA</b>	<b>5</b>
Rye bread topped with extra virgin olive oil, chopped tomatoes, feta cheese, and a healthy sprinkle of oregano	
<b>CURED TROUT - GRAVLAX ON RYE</b>	<b>7</b>
Buttered swirly rye bread topped with smooth herby Mediterranean cheese spread and layered with thin slices of home cured sea trout, dill and capers	
<b>RAVASAKI</b>	<b>6</b>
Chunky feta cheese stuffed in a filo coated with sesame seeds, deep fried and served with optional rakomelo dressing (raki & honey) or spiced chilli honey dressing	

### HOT SHARING PLATTERS

<b>KOFTE PLATTER</b>	<b>SM/11 LG/19</b>
Charcoal grilled onion Kofta patty -Pleskavitsa and mini kofte Chebabs served with Tyrokafteri cheese dip, red pepper ajvar, grilled chillies and parsley onion salad.	
<b>HALLOUMI PLATTER</b>	<b>SM/10 LG/18</b>
Skewers of grilled halloumi & halloumi fries served with beetroot hummus, grilled mediterranean veg, rocket & sweet pickled peppadews & chillies.	
<b>GREEK CHICKEN PLATTER</b>	<b>SM/10.5 LG/18.5</b>
Chicken Gyros and Souvlaki served with tomatoes, tzatziki, grilled mediterranean veg and parsley onion salad	
<b>VEGAN GREEK PLATTER</b>	<b>SM/12 LG/20</b>
Plant based Gyros and chargrilled Moving Mountains patty served with tomatoes, plant based tzatziki, grilled mediterranean veg and parsley onion salad	
<b>MEDITERRANEAN SEAFOOD PLATTER</b>	<b>SM/14 LG/25</b>
Grilled marinated octopus, charcoal oven fish bifteki and spiced chargrilled king prawns served with pickled shallots, grilled mediterranean veg drizzled with lemon & olive oil herby dressing.	

### LUNCH OFFER

Available Monday to Friday 12-4. Free portion of chips with any main

### BABS HOUSE WRAPS

<b>BABS DONER WRAP</b>	<b>8</b>
Lamb doner wrapped in hot thin flatbread with lightly pickled cabbage, gherkins, onions and harissa mayo with chilli sauce and pickled chillies on the side	
<b>BABS HALLOUMI WRAP</b>	<b>8</b>
Lebanese style Fried Halloumi, wrapped in hot flatbread with shredded lettuce, ajvar, pickled cabbage and sweet pickled peppadews; with harissa mayo	
<b>CHICKEN GYROS WRAP</b>	<b>8</b>
Spit roasted and chopped free range chicken, wrapped inside a Greek flatbread; Stuffed with a handful of fries, tomatoes, fresh chopped onions and tzatziki	
<b>VEGAN GYROS WRAP</b>	<b>9</b>
Charcoal grilled 'THIS Isn't chicken' chopped and wrapped inside a Greek flatbread; Stuffed with a handful of fries, tomatoes, fresh chopped onions and plant based tzatziki	

### ROBATTA GRILL PLATES

<b>CHICKEN SHISH</b>	<b>11</b>
Free range chicken skewers, spiced marinara, grilled mediterranean veg, charred Turkish chilli & house pickles; with grilled pita on the side.	
<b>CHICKEN SOUVLAKI</b>	<b>11</b>
Chargrilled, lightly marinated free-range chicken, served on top of a Greek flatbread; Served with tomatoes, fresh chopped onions and paprika dusted tzatziki	
<b>LAMB SHISH</b>	<b>13.5</b>
Free range lamb leg fillet skewers, grilled mediterranean vegetables, tzatziki, Turkish chilli and house pickles- with grilled pita on the side	
<b>SEA TROUT &amp; SMOKED HADDOCK BIFTEKI</b>	<b>13</b>
Sustainable local fish patties, made in house and charcoal grilled; served with pearl couscous, chargrilled mediterranean veg, tomaotes, onions & sweet pickled peppadews & drizzled with tahini mayo.	
<b>HALLOUMI SHISH</b>	<b>9.5</b>
Charcoal grilled Halloumi, babaganoush, shredded pickled cabbage, chargrilled mediterranean veg, harissa mayo and house pickles.	
<b>KOFTE</b>	
<b>CHEBABS</b>	<b>9.5</b>
Beef mini Koftes Balkan Style; charcoal grilled and served with ajvar, tyrokafteri, parsley onion salad, grilled Turkish chilli & pickles; with grilled pita on the side.	
<b>KOFTE PATTY- PLESKAVITSA</b>	<b>10.5</b>
Onion-smashed Beef Kofte patty; charcoal grilled and served with ajvar, tyrokafteri, parsley onion salad, grilled Turkish chilli & house pickles; with grilled pita on the side.	

### ISKENDER

<b>LAMB ISKENDER</b>	<b>13</b>
Skewers of lamb leg fillet, with garlic yogurt, grilled Turkish chilli; on top of chargrilled chunks of pita bread dipped in a spiced Marinara sauce & chilli butter	
<b>DONER ISKENDER</b>	<b>12</b>
Lamb doner; thinly sliced, served with garlic yogurt, grilled Turkish chilli; on top of chargrilled chunks of pita bread dipped in a spiced Marinara sauce and drizzled with chilli butter	

### HUMMUS SHAWARMA

<b>HUMMUS CHICKEN SHAWARMA</b>	<b>11</b>
Spit grilled & chopped free range chicken, on a bed of lemony tahini & sundried tomato hummus. Drizzled with herby olive oil infused chickpeas, buttered pine nuts, charred tomatoes, sweet pickles & a dusting of smoked paprika; pita on the side	
<b>HUMMUS LAMB</b>	<b>13</b>
Charred & chopped grass-fed lamb, on a bed of beetroot hummus lemony tahini. Drizzled with herby extra virgin olive oil infused chickpeas, buttered pine nuts, charred tomatoes, sweet peppadews & pomegranate molasses, pita on the side and drizzled with chilli butter	
<b>OCTOMMUS</b>	<b>12</b>
Charcoal Grilled marinated octopus tentacle on a bed of babaganoush & hummus and served with charred tomatoes, pickled shallots and pomegranate seeds; pita on the side	
<b>VEGAN HUMMUS SHAWARMA</b>	<b>11</b>
Charcoal grilled This Isn't Chicken, on a bed of lemony tahini & sundried tomato hummus. Drizzled with herby olive oil infused chickpeas, charred tomatoes, sweet pickles & pomegranate seeds; served with pita on the side	

### BURGERS

<b>BABS CHEESEBURGER</b>	<b>9</b>
Charcoal grilled beef burger with american cheese, garlic mayo & onions.	
<b>BEEF SOUVLAKI BURGER</b>	<b>10</b>
Charcoal grilled beef burger topped with tzatziki, tomatoes, halloumi fries, garlic mayo and onions	
<b>DONER BURGER</b>	<b>11</b>
Charcoal grilled beef burger topped with lamb doner, harissa mayo, house pickles, american cheese & chilli sauce	
<b>KOFTE BURGER</b>	<b>10</b>
Charcoal-grilled onion smashed kofta- pleskavitsa with tyrokafteri, ajvar, fresh chopped onions, crushed chillies & spicy mayo & onions. Add smoky mozzarella for extra £1	
<b>BIFTEKI FISH BURGER</b>	<b>10</b>
Charcoal grilled seatrout & smoked haddock bifteki burger with tzatziki, tomatoes and onions	
<b>BABS VEGAN CHEESEBURGER</b>	<b>9</b>
Charcoal Grilled Moving Mountains Plant Based Burger With Smoked plant Cheese, Vegan harissa Mayo, Pickled cabbage & Onions.	

### SALADS

<b>GRAVLAX -CURED SEATROUT SALAD</b>	<b>11</b>
Layers of thinly-sliced rich and delicate cured seatrout gravlax on a bed of baby spinach, rockets and caper berries with lemon, oregano & olive oil dressing	
<b>GREEK SALAD</b>	<b>7</b>
Feta cheese, cucumbers, tomatoes, peppers, onions & herbs in a light dressing	

### SIDES

<b>GARLIC PARMESAN FRIES</b>	<b>4.5</b>
Skin-on fried topped with Garlic Mayo and grated Parmesan	
<b>SKINNY FRIES</b>	<b>3.5</b>
<b>POTATO CHIPS</b>	<b>3.5</b>
<b>SKINNY GREEK FRIES</b>	<b>5</b>
Matchstick skinny fries topped with tzatziki and PDO Feta	
<b>HALLOUMI FRIES</b>	<b>5</b>
Halloumi sticks dipped in flour and Za'atar- served with a spiced yoghurt dip	
<b>DONER FRIES</b>	<b>5.5</b>
Skin-on fries topped with Lamb Doner, harissa mayo and Harissa chilli sauce	
<b>CHICKEN GYROS FRIES</b>	<b>5.5</b>
Skin-on fries topped with Chicken Gyros, garlic mayo and Harissa chilli sauce	
<b>RAVASAKI</b>	<b>6</b>
Big chunky feta cheese stuffed in a filo coated with sesame seeds, deep fried and served with optional rakomelo dressing (raki & honey) or spiced chilli honey dressing	
<b>KOLOKYTHO KEFTEDES</b>	<b>5</b>
Courgette fritters with crumbled feta cheese, chopped spring onions & dill; served with harissa mayo	

### TOPPINGS

Add a following skewer to any dish:

<b>HALLOUMI SKEWER</b>	<b>3</b>
<b>CHICKEN SHISH SKEWER</b>	<b>4.5</b>
<b>LAMB SHISH SKEWER</b>	<b>6</b>
<b>VEGAN GYROS</b>	<b>4</b>

#### STAYING COVID 19 SECURE

- We have carried out a COVID risk assessment in line with the Scottish Government guidance and shared the results with the people who work here
- It is mandatory for all customers to provide information required for NHS Scotland's Test and Protect. This information will be used to enable NHS Scotland to contact you should you have been in the premises around the same time as someone who has tested positive for coronavirus. Please check in and out using the QR code on the right.
- We ask you kindly to be patient with us until we get everything right at these difficult times.

#### NHS CHECK IN SCOTLAND

SCAN THE QR CODE



# 'BABS

## DRINKS

### SOFT DRINKS

<b>DRAFT REGULAR (16oz)</b>	<b>2.8</b>
<b>DRAFT LARGE (22oz)</b>	<b>3.6</b>
Coke, Diet Coke, Lemonade, Irn Bru	
<b>BOTTLES</b>	<b>2.9</b>
Coke, Diet Coke, Coke Zero, Sprite, Fanta, Irn Bru, Diet Bru, Appletiser	
<b>FRESH FRUIT JUICES</b>	<b>3</b>
<b>MINERAL WATER</b>	<b>2</b>

### DRAFT BEER

<b>BABS HOUSE LAGER</b>	
Scottish. Easy drinking crisp lager. 4.0% ABV	
<b>MID (1/2pint)</b>	<b>2.75</b>
<b>PINT</b>	<b>5</b>
<b>BEER JUG (2 pints)</b>	<b>9</b>
<b>ABK HELL BEER</b>	
German Premium Beer. 5.0% ABV 700-year-old brewery of Bavarian heritage and tradition.	
<b>MID (1/2pint)</b>	<b>3</b>
<b>PINT</b>	<b>5.5</b>
<b>BEER JUG (2 pints)</b>	<b>10</b>

### BOTTLES & CANS OF BEER

<b>MORETTI</b>	<b>5</b>
Italian. Big Bottle. Premium Lager. 660ml	
<b>BELLFIELD LAWLESS VILLAGE IPA</b>	<b>5</b>
Scottish. Gluten Free & Vegan IPA. 330 ml bottle	
<b>JOKER</b>	<b>5</b>
Scottish. IPA 330 ml can	
<b>BELLFIELD CRAFT LAGER</b>	<b>4.5</b>
Scottish. Gluten Free & Vegan lager. 330 ml can	
<b>BREWDOG PUNK IPA</b>	<b>5</b>
Scottish. IPA. 330 ml can	
<b>REKORDERLIG CIDER</b>	<b>4</b>
Premium Cider 330ml can (Ask your server for current seasonal flavours)	

### HOUSE SPIRITS

All at 25 ml; Mixers Add £1.5	
<b>VODKA</b>	<b>3.5</b>
<b>GIN</b>	<b>3.5</b>
<b>RUM</b>	<b>3.5</b>
<b>JACK DANIELS WHISKY</b>	<b>3.5</b>
<b>SINGLE MALT SCOTCH WHISKY OF THE MONTH</b>	
(Please ask your server)	

Other specialty drinks may be available. Please ask your server

### WHITE WINE

<b>House Specialty: Graffiti Chenin Blanc</b>	
GLASS MID / BIG	5.5/7.5
CARAFE 500ML / BOTTLE 750ML	14/20
<b>Pinot Grigio dele Venezie, Italy</b>	
GLASS MID / BIG	5/6.5
CARAFE 500ML / BOTTLE 750ML	12.5/18
<b>Graffiti Sauvignon Blanc</b>	
GLASS MID / BIG	6.5/8
CARAFE 500ML / BOTTLE 750ML	15.5/23

### RED WINE

<b>House Specialty: Graffiti Syrah</b>	
GLASS MID / BIG	5.5/7.5
CARAFE 500ML / BOTTLE 750ML	14/20
<b>Peregrino Merlot, Chile</b>	
GLASS MID / BIG	5/6.5
CARAFE 500ML / BOTTLE 750ML	12.5/18
<b>Toto Fuerte Malbec, Argentina</b>	
GLASS MID / BIG	5.5/7.5
CARAFE 500ML / BOTTLE 750ML	14/20

### ROSE

<b>Pinot Grigio Rose, Italy</b>	
GLASS MID / BIG	5/6.5
CARAFE 500ML / BOTTLE 750ML	12.5/18
<b>Pink Orchid Zinfandel, California</b>	
GLASS MID / BIG	5.5/7.5
CARAFE 500ML / BOTTLE 750ML	14/20

### CIDER

<b>REKORDERLIG</b>	<b>4</b>
Premium Cider 330ml can	
Ask your server for current seasonal flavours	

### BUBBLY

<b>Prosecco Brut</b>	<b>6</b>
GLASS 125ML	28
BOTTLE	
<b>Rose Spumante</b>	<b>28</b>
BOTTLE	
<b>Moet Chandon Nv, Brut Champagne</b>	<b>45</b>
BOTTLE	
<b>Moet Chandon Nv, Rose Champagne</b>	<b>60</b>
BOTTLE	

### COCKTAILS

<b>CAFFÉ MARTINI</b>	<b>7.5</b>
Vanilla vodka, coffee liquor, Turkish coffee & almond syrup	
<b>BABSTAR MARTINI</b>	<b>8</b>
Absolut passionfruit vodka, passionfruit Malibu, fresh lime juice, pineapple juice. Served with a shot of prosecco.	
<b>MOJITO</b>	
Havana club 3 YO rum, mint, fresh limes, sugar, soda. <b>Choice of:</b>	
CLASSIC	7
STRAWBERRY	7.5
RASPBERRY	7.5
<b>GREEK MOJITO</b>	<b>7.5</b>
Metaxa brandy over ice, mint, lime & sugar	
<b>APEROL SPRITZ</b>	<b>7.5</b>
Prosecco topped with Aperol & soda: The perfect summer tippie.	
<b>MALFY G&amp;T</b>	<b>7.5</b>
Malfy original gin, Limoncello, Tonic water, angostura bitters & a splash of lemon juice.	
<b>RASPBERRY VANILLA COOLER</b>	<b>7.5</b>
Absolut vanilla, Chambord, raspberry syrup, fresh lemon juice, topped with lemonade.	
<b>BABS ROYALE</b>	<b>7.5</b>
Prosecco topped with Chambord.	

### MOCKTAILS

(Non-Alcoholic Cocktails)

<b>VIRGIN MOJTO</b>	<b>4</b>
Crushed mint, lime & sugar topped with lemonade, lime & soda over crushed ice.	
<b>POMEGRANATE LEMONADE</b>	<b>4</b>
Pomegranate juice, fresh lemon juice & soda with pomegranate seeds.	
<b>ISTANBUL SUNRISE</b>	<b>4</b>
Fresh Orange & pomegranate juices, lemonade & grenadine	

### LIQUERS AND SPECIALTY DRINKS

<b>SALIZA AMARETTO</b>	<b>3.5</b>
Made with real almonds	
<b>FRANGELICO</b>	<b>3.5</b>
Hazelnut liquor	
<b>YENI RAKI</b>	<b>3</b>
Turkish classic grape spirit	
<b>LIMONCELLO</b>	<b>3</b>
Perfect ice-cold after dinner tippie	
<b>METAXA BRANDY</b>	<b>3</b>
Smooth Greek amber spirit	
<b>GRAPPA</b>	<b>3.5</b>
Italian staple pomace brandy	

Other specialty drinks may be available. Please ask your server

### DESSERTS

<b>ARTISAN BAKLAVAS</b>	<b>5</b>
Sticky syrupy homemade pistachio baklavas with a scoop of ice cream and coffee cream	
<b>EAST MED DESSERT OF THE WEEK</b>	<b>5</b>
Artisan sticky sponge dessert made in house and dusted with icing sugar and nuts 4£ Ask your server for this weeks' choices	
<b>CANDY FLOSS AFFOGATO</b>	<b>4</b>
Ice cream & candy-floss drowned in espresso coffee; Optional side shot of liquor.	
<b>GELATO</b>	<b>3</b>
Two scoops of Scottish-Italian vanilla ice cream.	

### HOT DRINKS

<b>COFFEE BY DANESI</b>	
<b>ESPRESSO</b>	<b>2</b>
<b>FLAT WHITE</b>	<b>2.5</b>
<b>CAPPUCCINO</b>	<b>2.5</b>
<b>LATTE</b>	<b>2.5</b>
<b>AMERICANO</b>	<b>2</b>
<b>TURKISH OR GREEK COFFEE</b>	<b>2.5</b>
<b>FRAPPE: ICED COFFEE GREEK-STYLE</b>	<b>2.5</b>
<b>TEA</b>	<b>2</b>
Scottish Breakfast, Earl Grey, Chamomile, Peppermint, Green tea or Berry. Decaffeinated options available for both tea and coffee	